

L'APERITIVO NONINO
BOTANICALDRINK

 **NONINO**

'Best Distillery in the World'

SPIRIT BRAND / DISTILLER OF THE YEAR 2019

by Wine Enthusiast

100%
VEGETAL

www.grappanonino.it/en
#AperitivoNonino

**'Aperitif of the Year
2021, 2022 and 2023
international'**



L'APERITIVO NONINO BOTANICALDRINK

100%
VEGETAL



	Primary product	Alcohol content % vol.	Taste
L'APERITIVO NONINO BotanicalDrink	Infusion of botanicals, flowers, fruit, berries and roots ennobled by ÛE® Monovitigno® Fragolino Nonino.	21	Fresh, fruity with citrus notes and scents of berries, slightly bitter. The unmistakable sun yellow color of the aperitif is given exclusively by the infusion of botanicals at low temperature to preserve their fragrances, tastes and colors.

THE WAY L'APERITIVO NONINO BOTANICALDRINK WAS BORN

1928 Silvia and Antonio Nonino, the guardians of the family's spirit tradition, reinvent the ancient recipes of herb infusions for medicinal use and create "pleasure drinks" for the palate and for the soul.

1984 Giannola and Benito Nonino honor the great alchemic tradition with a creation whose purity is unique in the world. Drop by drop ÛE®, the Grape Distillate, is born.

2018 Cristina, Antonella and Elisabetta Nonino, inspired by the family's historical archives, revise in a contemporary key an ancient recipe based in an infusion of botanical herbs.

Flowers, roots and fruits are selected according to the origin and the organoleptic characteristics, later they are dried at low temperature in order to keep unchanged the natural intensity of fragrances, tastes and colors.

The light filtering preserves the citrus freshness and the moderate sweetness of the botanicals, a 100% vegetal harmony made precious with ÛE® Nonino Monovitigno® Fragolino, with fruity Mediterranean characterizations, and scents of blackberry and berries.

L'Aperitivo Nonino BotanicalDrink is a botanical magic which in its colors and tastes bears the memory of the infinite variables of nature, the sun and the energizing joy of a toast!

Its yellow sun color is 100% natural.

2021-2022-2023 L'Aperitivo Nonino BotanicalDrink is the first Italian aperitif awarded the prestigious "Aperitif of the Year" by the Meininger's International Spirits Award, the most important German editorial group of Wine&Food, and for three years in a row: 2021, 2022 and 2023! In the last competition L'Aperitivo Nonino has been selected among more than 550 spirits, blindly tasted by an international jury.

100% ARTISANAL DISTILLATION L'Aperitivo Nonino Botanicaldrink is made precious by ÛE® Grape Distillate Monovitigno® Fragolino, distilled with artisanal batch method, in the copper steam stills of the Nonino family.

AWARDS AND ACKNOWLEDGEMENTS

L'APERITIVO NONINO
BotanicalDrink



NONINO
Distillatori in Friuli dal 1897

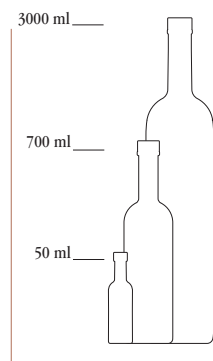
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#AperitivoNonino

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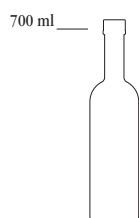
L'APERITIVO NONINO BOTANICAL DRINK

100%
VEGETAL

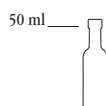
BOTTLING



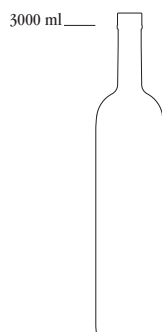
PACKAGING



Package of 6



Package of 12



Jeroboam
Upon reservation only



BOTTLING The bottle, designed by Luca Cendali in transparent glass containing 700 ml, is a model registered by Nonino Distillatori.

PACKAGING INDIVIDUAL in elegant Nonino cellophane or in a package of 6 bottles for the 700 ml capacity. For the 50 ml capacity individual or package of 12

TASTING Serve cold at about 6/7° or on the rocks with some drops of lemon juice. Wonderful in the cocktail version or Botanical Spritz.

WHEN AND HOW TO DRINK IT As an aperitif, before, after and during a meal. Straight, on the rocks or mixed in incredible cocktails, as an Aperitif it can be tasted pure with a twist and lemon rind, or with ice, a twist of lemon and a top of tonic water or sparkling wine. Excellent as an ingredient for fabulous cocktails.



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100% DISTILLED
WITH ARTISANAL
METHOD

0% ZERO
COLOR
ADDITIVES



THE ART OF DISTILLATION HAS BEEN A PRIVILEGE OF THE NONINO FAMILY SINCE 125 YEARS, 1897-2022

DECEMBER 1, 1973 Benito and Giannola Nonino revolutionize the method of producing and introducing Grappa in Italy and throughout the world. **They create the single varietal Grappa, Monovitigno® Nonino**, distilling the pomace of Picolit grapes separately and turn Grappa from Cinderella to a Queen of distillates!

NOVEMBER 29, 1975 They establish the **Nonino Risit d'Aur Prize** (gold vine shoot) for the valorization of the rustic civilization and with the aim of stimulating, awarding and having officially recognized the ancient autochthonous Friulian vines and obtaining the Ministerial authorization to replant Schioppettino, Pignolo and Ribolla Gialla in order to preserve the biodiversity of the territory. In 1977 the Nonino Risit d'Aur Prize is joined by the Nonino Literary Prize and since 1984 it will be completed with the International Section. **The Nonino Prize has anticipated six times the choice of the Nobel laureates.**

NOVEMBER 27, 1984 The Noninos mark a new turning point; they distill the whole grapes and **create the Grape Distillate: UE®**. The Ministerial authorization for the production of Grape Distillates (D.M. 20.10.84) is granted following a specific request by the Noninos.

JUNE 2, 1998 **Giannola Nonino** is appointed **Cavaliere del Lavoro** by the President of the Italian Republic: it is the most important work honor. Giannola is among the 25 women appointed out of 500 honors in the history of the Republic.

APRIL 3, 2000 Cristina, Antonella and Elisabetta Nonino, after years of research, **create GIOIELLO®**, the distillate of "Purity", the aquavita obtained from the distillation of pure honey.

SEPTEMBER 19, 2007 in Percoto there is the **first Nonino Cocktail Competition**, a competition for the **best cocktail with Grappa**. The event, organized for the first time by the 'association of British barmen – UK Bartender Guild – and AIBES, saw about fifteen bartenders of the most prestigious London bars and bars from Triveneto to challenge with their **creations based on Grappa Nonino**.

JUNE 2014 **Grappa Nonino** is taken as an **example and icon of artisanal Grappa** in "How it's Made", the documentary broadcast on the well known network Discovery Channel.

JANUARY 12, 2017 The **Nonino revolution** "from Cinderella into a market Queen", carried on by Giannola – the wife of Benito, the exceptional distiller – is **selected as a case study by one of the most influential academic reviews in the world, the London School of Economics (LSE) Business Review**.

JANUARY 20, 2020 San Francisco, **Nonino is elected 'Best Distillery in the World' Spirit Brand/Distiller of the year 2019 by Wine Enthusiast**, the first Italian distillery and the only Grappa to be awarded the prestigious prize in Twenty years of Editions, the most important international award in the world in the wine and spirits sector.

2021-2022-2023 L'Aperitivo Nonino has been elected "**Aperitif of the year international**" by Meininger International Spirits Award for the three years in a row!

The Noninos continue the evolution of Grappa – Italian Cocktail Spirit, protagonist of fabulous Cocktails, Long Drinks and Aperitifs. **#bebravemixgrappa**

"The wide collection of Nonino cocktails is [...] a perfect example of how a company so rooted in a tradition of purity, can preserve its identity making experiments with its products".

Wallpaper* July 2015

www.grappanonino.it/en

#GrappaNonino

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DRINK RESPONSIBLY



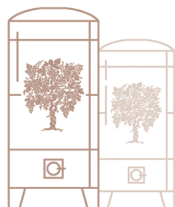
SINCE 1897 DISTILLATION WITH
ARTISANAL METHOD

FROM ORAZIO TO BENITO, FROM
BENITO TO CRISTINA, ANTONELLA,
ELISABETTA AND FRANCESCA

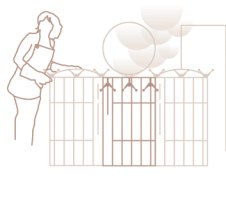
Primary product
suppliers



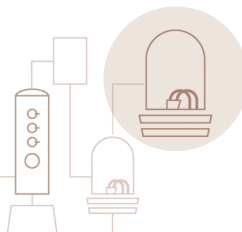
Fresh pomace
from selected
grapes



Fermentation in stainless
steel vats at controlled
temperature



Distillation in copper
batch steam still



Head and tail cut to
keep only the heart of
the distillate



Aging in small casks under
seal 0% color additives



White
Grappa



Aged
Grappa

Bottling and
Packaging

100%
DISTILLED WITH
ARTISANAL
METHOD

0%
ZERO
COLOR ADDITIVES

THE ART OF NONINO ARTISANAL DISTILLATION

NONINO BOTTLES EXCLUSIVELY GRAPPA AND DISTILLATES OBTAINED FROM FRESH PRIMARY PRODUCTS, DISTILLED 100% WITH ARTISANAL METHOD IN ITS OWN COPPER BATCH STEAM STILLS IN RONCHI DI PERCOTO.

Distillation with Artisanal Method needs the presence of the master distiller who controls the quality of the primary product batch by batch deciding times and methods related to distillation and how to perform at the right moment the cut of heads and tails selecting only the purest part of the Distillate: the heart.

The Nonino Distilleries, unique in the world, consist of Five Artisanal Distilleries, each with 12 copper batch steam stills, the result of innovation and the continuous research by Benito Nonino and respecting the tradition and the rhythms of craftsmanship.

These stills, working 24 hours a day during the harvest period, allow distilling fresh pomace, grapes or fruit, sound and perfect, immediately after fermentation, at the same time of the harvest.

The sensory involvement of the Master Distiller, together with his knowledge, experience and skills, are extremely precious elements that make the difference in obtaining a unique and unrepeatable distillate. A kind of knowledge that in the Nonino family has been handed down from father to daughter. Extracting drop by drop the organoleptic characteristics of the pomace, the grapes and the fruit used, each batch is a unique event.

The Nonino family takes personal responsibility for the choice of raw materials and follows all the various phases of the distillation process in order to guarantee the distillate's best quality.

NONINO NATURAL AGING UNDER SEAL

ALWAYS NATURAL AGEING IN BARRIQUES AND SMALL CASKS UNDER SEAL AND PERMANENT SURVEILLANCE BY THE CUSTOMS AND MONOPOLY AGENCY IN THE 7 GRAPPA AGING WAREHOUSES OF THE NONINO DISTILLERIES.

All ingoing and outgoing movements of Grappa and ÛE® Grape Distillate subject to aging **are traceable in the Nonino registers certified by the Customs and Monopoly Agency.** Nonino Grappa and ÛE®, Aged and Riserva, are bottled without color additives.

Today the 7 Grappa Nonino Aging Warehouses boast 2620 barriques and small casks made of different types of wood among which Nevers Oak, Limousin Oak, Grésigne Oak, ex-Sherry Oak, and Acacia, wild Cherry, Ash and Pear wood, traditional and artisanal toasting Nonino protocol. Nonino Grappa and ÛE® marked with the inscription **"INVECCHIATA" (AGED)** have been subjected to aging in barriques or small casks, as indicated in the label, for at least 12 months, and Grappa and ÛE® marked with the inscription **"RISERVA"** have been subjected to aging in barriques or small casks, as indicated in the label, for at least 18 months and until the maximum number of years indicated on the label, always under control by the Customs and Monopoly Agency.

Discover more about the **Nonino Method** in the **Nonino Guide to the Art and Culture of Distillation** On: www.grappanonino.it/en/metodo-nonino



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